



Recipe for making an Argentinian

ADD IN THE FOLLOWING ORDER:

One Indian Woman
Two Spanish Horsemen
Three Mestizo Gauchos
One English Traveller
Half a Basque worker
and a pinch of a Portuguese

Allow to cook for three centuries at low temperature.

Before serving, quickly add five Italians, a Russian,
a German, a Galician, three-fourths of a Lebanese,

And finally a whole Frenchman. Allow to sit
for 50 years, then serve

(source: Argentine website at <http://www.middlebury.edu/>)

Tapas

PAN ESPANOLA		7.5
Crispy toasted ciabatta bread with tomato, garlic, herbs and spices.		
CALAMARES FRITOS		15.9
Baby calamari lightly fried and served with aioli.		
GAMBAS		19
S.A. king prawns marinated in garlic and chilli, chargrilled then tossed in extra virgin olive oil and lime juice.		
TORTILLA ESPANOLA		14.9
Potato omelette with manchego cheese pan-fried served with a mustard mayonnaise.		
CHORIZO a1 HORNO		15.9
Spicy Barossa smoked chorizo oven roasted with onion, and roasted charred capsicum.		
ZAMBURINAS a1 HORNO		18
Australian scallops topped with hamon, chilli lemon garlic, bread crumbs and gratinated.		
MEJILLONES		16.9
S.A. black mussels tossed in chilli, garlic, olive oil, tomato and honey.		
ALBONDIGAS		16.9
Spicy pork meat balls braised in a white wine, tomato, chilli and aromatic herb sauce.		
CORDONICES		16.9
Marinated charcoal grilled quails.		
EMPANADAS		15.9
Fried pastries filled with veal mince, egg, green olives, spices and served with a spicy salsa.		
CHANQUETES FRITOS		15.9
Australian white bait floured peppered and fried.		
OSTRAS BUENOS AIRES	½ Doz	Doz
	18	26
Natural oysters with fresh tomato, spring onion, lemon and olive oil salsa.		
OSTRAS CALIENTE	18	26
Oysters baked with tomato, chilli, coriander, smoked bacon and spices.		
BREAD		5
Light crispy ciabatta.		

Segundo Plato

*All main course meats served
with crispy fried potatoes*

BIFE de COSTILLA	600g	36
Sostas in house dry aged t-bone steak from Adelaide Hills, grass fed finished on grain.	1kg	60
CUADRIL		35
Churchill's 600gr local grown, grass and grain fed MSA grade rump steak .		
BIFE de LOMO		35
350gr Teys tender beef fillet marinated and charcoal grilled.		
BIFE de CHORIZO		34
400gr MSA grade sirloin steak marinated and charcoal grilled.		
CORDERO		33
Tender lamb loin chops, marinated in aromatic herbs charcoal grilled.		
PARRILLADA de CARNE	for 1 40	for 2 80
Mix of pork belly, chicken, quail, beef skewer, chorizo and lamb chops.		
* Black pudding, kidney and liver optional extra *	\$4 per portion	
POLO		33
Young chicken marinated in aromatic herbs, smoked paprika lemon then charcoal grilled.		
PATO		35
Half duck slow roasted in aromatic herbs, white wine, green olives and garlic, served in its own glaze.		
CHIVITO		34
Young goat oven baked with garlic, chilli, dried olives and cognac.		
GAMBAS a la PARILLA		39
S.A king prawns marinated in lime, garlic and chilli, char grilled served with cucumber salad, crispy potatoes and aioli.		
CALAMARES PROVENCIAL		33
Calamari, sautéed, with capers, sun dried olives, chilli and tomato served with steamed kipfler potatoes .		
PAELLA FOR 2		90
Traditional spanish rice dish cooked with saffron, chorizo, pork, chicken, seasonal fresh seafood, tomato, peas, chilli and spices.		
FISH OF THE DAY		
Refer to the daily specials board.		

Salsa

*Sauces to accompany
chargrilled steaks.*

GAMBAS	12.9
S.A. king prawns pan fried with, chilli, garlic, honey, tomato and coriander.	
HONGOS	8
Oven roasted field mushrooms, porcini mushrooms, rosemary and beef glaze.	
AJILLO	7
Herbs, garlic, parsley, beef glaze and cream.	

Ensalada

ENSALADA VERDE	14.9
Mixed green lettuce, Spanish onion and green olives.	
ENSALADA MIXTA	15.9
Mixed green lettuce with fetta, red onion, kalamata olives, tomato and cucumber.	
ENSALADA MANCHEGO	16.9
Rocket, witlof and radicchio lettuce with artichokes, kalamata olives, tomato and shaved manchega cheese, dressed with sherry vinegar and extra virgin olive oil.	

Postres

CHURROS	15.9
Freshly fried pastries served with warmed hazelnut chocolate and glazed strawberries.	
CHOCOLINA	15.9
Lashes of whipped cream, Argentinean caramel, and chocolate sponge soaked in brandy and espresso coffee.	
CREMA CATALANA	15.9
Spanish style cream brulee finished with a caramelised crust and candied orange.	
HELADOS	13.9
A selection of ice-creams served with glazed strawberries.	
POSTRE VIGILANTE	20
Cheese plate – Assorted cheeses with toasted almonds, pear, quince paste and lavosh.	

After Dinner

AFTER DINNER DRINKS FROM 9.0

Limoncello, Averna, Amaro Montereiro, Grappa, Alvear Pedro Ximanez 1927, Galway Pipe, Seppeltsfield 'Grand' Muscat, Seppeltsfield 'Grand' Tokay, Seppeltsfield 1989 Para Tawny, Penfolds Grandfather Grand Liqueur Tawny

LIQUEUR

Sosta offers a large range of liqueurs
Please ask our friendly waiting staff for what we have to offer

VINO DULCE (DESSERT WINE) 375mL

	Region	60mL	Bt
06 Brackenwood Botrytis Riesling	Adelaide Hills	13	38
07 Heggies Botrytis Riesling	Eden Valley		46
06 Domaine de l'Arjolle 'Lyre'	Cotes de Thongue, France		95

CAFÉ e TE FROM 3.0*

Espresso, Long Black, Cappuccino, Café Latte, Flat White, Macchiato, Hot Chocolate, Assorted Dilmah Tea, Yerba Mate (Traditional Argentinean Tea)

* Soy Milk & Decaf \$1 extra